

BARBERA

CAMPO DEI CILIEGI

OLTREPÒ PAVESE DOC
Barbera

GRAPE VARIETY
100% Barbera

VINEYARD
Campo dei Ciliegi

SOIL
Clay-limestone on sandstone marls with pebbles

EXPOSURE
South-East, 230 meters above sea level

VINIFICATION
Destemming-crushing and temperature controlled fermentation with maceration in stainless steel tank. Aging in stain steel tank on its lees for 12 months with a further 6 months in bottle.

NOTES
The autochthonous Barbera grape expresses great complexity. The spicy notes intensified by aging in the bottle are integrated very well with the typical hints of red fruit. The fresh and rich aroma is a unique characteristic of this wine that combines pleasantness and drinkability. It is excellent in many combinations both with meats and with medium and long-aged cheeses.

PAIRINGS
Ideal with first courses, mixed boiled meats and roasts.



TRAVAGLINO

IN CALVIGNANO DAL 1868

